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(71)Applicant : MEIJI MILK PROD CO LTD

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(72)Inventor : ARAKI SHIYUKEI  
HAYASHI KATSUYUKI

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(54) FOOD FOR COOKING WITH MICROWAVE OVEN AND METHOD FOR PRODUCING THE SAME

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a food capable of maintaining richly flavored scorch through inhibiting such a phenomenon that scorches produced by heating with a microwave oven is disordered when water contained inside the food and ingredients on the surface thereof is boiled or oil is transferred and thereby its palate feeling declines.

SOLUTION: This food wherein favorable scorches and flavor are maintained owing to double characteristics of starch, namely, high coating film-forming ability and slight effect on palate feeling can be obtained by allowing a composition containing starch not pregelatinized in advance, as well as sugar and amino acid each of which is conventionally used for making the food surface scorched through heating with a microwave oven, to adhere to the food surface.

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## LEGAL STATUS

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